Chocolate Chip Pancakes with Cinnamon Cream

Recipe courtesy Paula Deen, 2008

Prep Time: 15 min

Cook Time: 20 min

Serves: 10 servings

**Ingredients**

* 1 1/4 cups all-purpose flour
* 3 tablespoons sugar
* 2 teaspoons baking powder
* 1/4 teaspoon salt
* 1 cup milk
* 2 large eggs, separated
* 3 tablespoons butter, melted plus 4 tablespoons, divided
* 1/2 cup miniature semi-sweet chocolate morsels
* Cinnamon Cream, recipe follows
* Maple syrup, for serving

**Cinnamon Cream:**

* 1 cup heavy whipping cream
* 1/4 cup confectioners' sugar
* 1/4 teaspoon ground cinnamon

**Directions**

Preheat griddle to 350 degrees F.

In a large bowl, combine flour, sugar, baking powder, and salt.

In a small bowl, combine milk, egg yolks, and 3 tablespoons melted butter; add to flour mixture, whisking until smooth.

In a small bowl, beat egg whites at medium-high speed with an electric mixer until stiff. Gently fold into batter. Gently fold in chocolate morsels.

Melt 2 tablespoons butter on hot griddle. Ladle about 1/4-cup batter for each pancake onto hot griddle. Cook pancakes for 2 to 3 minutes, or until tops are covered with bubbles and edges look cooked. Turn and cook the other side. Repeat procedure with remaining 2 tablespoons butter and remaining batter.

For the Cinnamon Cream:

In a medium bowl, beat cream at medium-high speed with an electric mixer until thickened. Gradually beat in confectioners' sugar and cinnamon, beating until stiff peaks form. Cover and chill.

Serve pancakes with Cinnamon Cream and maple syrup.